

The
MUSTARD
SEED

16 Fraser Street
Inverness IV1 1DW
T 01463 220220

Christmas 2018

After a fabulous summer, it seems too early to be thinking about Christmas but it will be on us all too soon.

With our magnificent Christmas tree, warm log fire and vibrant atmosphere, the Mustard Seed is perfect for Christmas parties and we can cater for most group sizes.

Enclosed is our Christmas pack which contains our lunch menu, dinner menu, opening hours and reservation forms. Reservations are now being taken and to ensure you get the date you want we would recommend you book early.

Christine, Klaudia, Alina and I look forward to celebrating the festive season with you and are available to discuss bookings or any other queries you may have each day from 9am.

Kind Regards

Matthew Bohdaniec
General Manager

Festive Opening Times

1st - 23rd December

Lunch 12 – 3pm
Early Evening 5.30 – 7pm
Dinner 5.30 – 10pm

Christmas Eve

Lunch 12 – 3pm
Early Evening 5.30 – 7pm
Dinner 5.30 – 8.30pm*

Christmas Day and Boxing Day

Closed

27th - 30th December

Lunch 12 – 3pm
Early Evening 5.30 – 7pm
Dinner 5.30 – 10pm

Hogmanay

Lunch 12 – 3pm
Dinner 5.30 - 8.30pm*

1st January 2019

Closed

2nd January

Open as usual

**Last reservation for dinner*

The
MUSTARD
SEED

16 Fraser Street
Inverness IV1 1DW
T 01463 220220
info@mustardseedrestaurant.co.uk

Christmas 2018 Reservation Form

Please complete and return to the restaurant you are booking for

Party Name	
Contact Name	
Contact Address	
Contact Telephone	
Reservation Date and Day	
Requested Time	
Number in Party	
Special Requests	
Total Deposit <i>£10 per person for dinner menu. No deposit required for lunch</i>	
Method of Payment	
Cashiers Name and Date	
Paying in Slip Number	
Comments	

Christmas Lunch

Saturday 1st - Sunday 24th December 2018

£19.95 for 3 courses

Homemade soup of the day - *gf, v*

Gin and tonic cured Scottish salmon with orange, fennel,
radish, rocket and walnut - *gf*

Munro's of Dingwall black pudding, crispy pancetta,
quail's egg, cherry tomatoes and pea shoots

Goat's cheese pannacotta, candied cauliflower, tomato emulsion,
croûtons, figs and watercress - *gf optional, v*

Crayfish cocktail with lemon mayo and avocado - *gf*

* * * * *

Traditional roast turkey with pork and apple stuffing, roasted root vegetables,
Brussel sprouts and cranberry sauce gravy - *gf optional*

Roasted breast of chicken, bacon and cheddar mash, broccoli, asparagus
and whisky sauce - *gf*

Pan-seared hake fillet, tomato and rocket crushed potatoes, carrot
and star anise purée and braised fennel - *gf*

Fillet of sea bass, crushed celeriac and vanilla, creamed potatoes,
red pepper coulis and crispy rocket - *gf*

Roast butternut squash risotto with toasted pumpkin seeds, basil oil
and parmesan crisp - *gf, v*

Shoulder of venison casserole, baby onions, carrots, juniper, pickled red cabbage
and mustard mash - *gf*

* * * * *

Dessert

Chocolate and orange mousse, chocolate soil and Chantilly cream - *gf*

Passion Fruit and lime posset served with granola - *gf*

Scottish cheese and oatcakes, quince jelly, celery and grapes - *gf optional*

Christmas spiced sticky toffee pudding with toffee sauce and Miele's cinnamon gelato

gf - Gluten free - Allergy Notice

If you require any information regarding allergenic ingredients
in our foods please ask a member of staff

Christmas Dinner

Saturday 1st - Sunday 24th December 2018

£28.95 for 3 courses

Homemade soup of the day - *gf*

Chicken and ham hock ballantine, apple jelly and piccalilli croûtons - *gf optional*

Hot-smoked salmon Niçoise, new potatoes and tomatoes,
green bean, black olives and soft egg - *gf*

West Coast crab cakes, tomato and chilli jam, avocado purée

Caramelised red onion and goat's cheese tart, pickled vegetable salad
and red pepper emulsion

* * * * *

21 day aged ribeye steak, from Munro's of Dingwall, mash potato, grilled tomato,
mushroom and whisky sauce - *gf*

Roast turkey, roast potatoes, Brussel sprouts, pork and apple stuffing,
cranberry sauce and gravy - *gf optional*

Pan-seared Scottish salmon fillet, new potatoes, caramelised red onion,
spinach samphire, clam and sun blushed tomato dressing - *gf*

Pan-seared duck breast, sweet potato purée, wilted greens and red currant jus - *gf*

Butternut squash, shitake and walnut pithivier with new potatoes,
spinach, caramelised red onion and broccoli - *v*

Fillet of North Sea cod, tomato and basil gnocchi, baby onion, spinach
and peas parmesan

* * * * *

Dessert

Christmas spiced sticky toffee pudding, toffee sauce and Miele's cinnamon gelato

Passion Fruit and lime posset served with granola - *gf*

White chocolate and raspberry cheesecake, Chantilly cream, mixed berry compote

Scottish cheese and oatcakes, quince jelly, celery and grapes

gf - Gluten free - Allergy Notice

If you require any information regarding allergenic ingredients
in our foods please ask a member of staff